

Breakfast

Continental \$6.50
 Assorted Freshly Baked Pastry Display
 Sliced Fresh Seasonal Fruit Display
 Butter and Preserves
 Orange Juice

American \$8.50
 Cheddar and Chive Scrambled Eggs
 Lyonnaise Breakfast Potato with Caramelized Shallots
 Apple Smoked Bacon or Sage Pork Sausage
 Fresh Fruit Salad
 Orange Juice

French Toast, Pancakes or Waffles \$9.50
 With Maple Syrup and Powdered Sugar
 Mixed Fresh Seasonal Berries
 Lyonnaise Breakfast Potato with Caramelized Shallots
 Apple Smoked Bacon or Sage Pork Sausage
 Orange Juice

Baked Frittata: \$9.50
 Choose one of the following:
 Ham and Cheddar
 Sun Dried Tomato and Basil
 Custom Ingredients
 Lyonnaise Breakfast Potato with Caramelized Shallots
 Apple Smoked Bacon or Sage Pork Sausage
 Fresh Fruit Salad
 Orange Juice

Cheese Blintzes \$9.50
 (With Cherry or Blueberry Sauce)
 Lyonnaise Breakfast Potato with Caramelized Shallots
 Apple Smoked Bacon or Sage Pork Sausage
 Fresh Fruit Salad
 Orange Juice

A la Carte
 Assorted Freshly Baked Pastry Display \$2.50
 Sliced Fresh Seasonal Fruit Display \$3.50
 Apple Smoked Bacon 3 pp \$2.25
 Sage Pork Sausage 2 pp \$2.25
 Lyonnaise Breakfast Potato with Caramelized Shallots \$1.75
 Individual Fruit Yogurt \$1.75
 Homemade Granola \$1.25
 Fresh Fruit Salad \$2.00
 Orange Juice (Gallon) \$12.00
 Breakfast Taco with Hot Sauce (Dozen) \$22.00

Lite Fare

Salads

Chef Tom's Greek Caesar Salad \$9.00
 Crisp Romaine, Feta Cheese, Baby Tomatoes,
 Calamata Olives, Bacon and Fried Capers
 Served with Lemon Oregano Caesar Dressing

Cobb Salad \$12.00
 Crisp Romaine, Roma Tomato, Avocado, Egg, Olives,
 Blue Cheese, Red Onion and Bacon
 Served with Green Goddess Dressing

Southwestern Salad \$10.00
 Crisp Romaine, Roma Tomato, Roasted Corn, Avocado,
 Crispy Tortilla Strips, Peppers and Shredded Cheddar Cheese
 Served with Chipotle Ranch Dressing

Club Salad Trio \$10.00
 Chicken Salad, Seasonal Fruit Salad and Pasta Salad
 Served with a Miniature Croissant

Additions:
 Pesto Grilled Chicken \$2.75
 Italian Marinated Flank Steak \$4.75
 Balsamic Grilled Portobello \$1.75

All salads come with a mini croissant, butter and a choice of cookies or a brownie.

Sandwiches

Grilled Chicken Croissant \$10.00
 Pesto Grilled Chicken, Lettuce, Tomato and Dijonaise

Turkey Club \$12.00
 Turkey, Swiss, Cheddar Cheese, Bacon, Lettuce and Tomato
 Served on Toasted Artesian Bread

Grilled Chicken Caesar Wrap \$10.00
 Pesto Grilled Chicken, Romaine and Shredded Parmesan
 With House Caesar Dressing wrapped in a Flour Tortilla

Portobello Ciabatta \$9.00
 Grilled Balsamic Portobello, Herb Goat Cheese
 Roasted Sweet Red Peppers and Leaf Lettuce

All sandwiches come with the side salad of the day, fresh seasonal fruit salad, and a choice of cookies or a brownie.

Salads and Sandwiches may be individually boxed or displayed on trays for your convenience

Theme Entrées

Italian
 Lasagna – Beef or Vegetarian \$14.00
 Caesar Salad, Grilled Vegetable Medley
 Fresh Hot Rolls and Tiramisu with Fresh Seasonal Berries

Baked Tuscan White Ziti or Baked Pepperoni Ziti \$14.00
 Caesar Salad, Grilled Vegetable Medley
 Fresh Hot Rolls and Tiramisu with Fresh Seasonal Berries

French
 Chicken and Mushroom Crepes \$15.00
 Spring Mix Salad, Haricot Verts
 Fresh Hot Rolls and Crème Brûlée

Beef Bourguignon \$16.50
 Spring Mix Salad, Roasted Potatoes, Asparagus
 Fresh Hot Rolls and Crème Brûlée

Mexican
 Fajitas – Beef or Chicken with Peppers \$16.50
 Chips and Salsa, Fiesta Rice, Burracho Beans, Sour Cream
 Pico de Gallo, Cheddar Cheese and Tres Leches Cake with Berries
 Guacamole - \$1.50

Enchiladas – Cheese, Beef, or Chicken \$14.00
 Chips and Salsa, Fiesta Rice, Burracho Beans, Sour Cream
 Pico de Gallo, Cheddar Cheese and Tres Leches Cake with Berries

Barbecue
 One meat \$14.00
 Two meat \$16.00
 Three meat \$18.00
 Brisket, Chicken or Sausage
 Fresh Garden Salad, Potato Salad, Cucumber and Tomato Salad
 Fresh Hot Rolls, Relishes and Chocolate Sheet Cake
 Coleslaw - \$1.75
 Baked Beans - \$1.75

German
 Pork Schnitzel \$15.00
 Fresh Garden Salad, Warm German Potato Salad
 Steamed Green Beans, Fresh Hot Rolls and Black Forest Cake

Beef Tenderloin Stroganoff \$16.50
 Fresh Garden Salad, Herbed Spätzle, Asparagus
 Fresh Hot Rolls and Black Forest Cake

Southern Classics
 Chicken Pot Pie \$14.00
 Fresh Garden Salad, Fresh Hot Rolls and Seasonal Cobbler

Salsbury Steak \$14.00
 Fresh Garden Salad, Double Creamed Mashed Potatoes
 Steamed Peas, Fresh Hot Rolls and Fresh Seasonal Cobbler

Theme Entrées require 48 hours notice



Signature Main Courses

Beef **\$13.00**
 Beef Pot Roast Cooked with Carrots and Potatoes
 Herb Roasted Brisket with A Jus
 Meatloaf with Rustic Tomato Sauce
 Grilled Flank Steak with Mushroom Glaze

Chicken **\$11.00**
 Grilled Chicken with Sauce (Pesto Cream, Mushroom,
 Sun Dried Tomato Alfredo, or Lemon Caper)
 Roasted Whole Chicken Quarters
 Stuffed Chicken Roulades with Roasted Garlic Cream Sauce

Pork **\$12.00**
 Braised Pork in Natural Jus
 Roasted Pork Loin with Sauce (Roasted Fig Demi,
 Wild Mushroom, or Roasted Garlic Cream)
 Ham Steak with Cherry Pineapple Relish

Fish **\$14.00**
 Roasted Salmon with a Caper Dill Sauce
 Tilapia with a Lemon Burre Blanc Sauce
 Piña Colada Shrimp Kabobs

Choose a **Signature Main Course, Two Signature Sides, and Rolls**

Signature Sides

Hot Sides

Steamed Green Beans
 Grilled Asparagus
 Grilled Squash Medley
 Roasted Red Potatoes
 Double Creamed Mashed Potatoes
 Provencial Rice Pilaf
 Five Cheese Macaroni and Cheese
 Texas Potato Casserole
 Honey Glazed Carrots
 Orzo Pasta Pilaf
 Steamed Broccoli

Cold Sides

Tuscan Pasta Salad
 Mediterranean Tabbouleh
 Cucumber and Tomato Salad
 Seasonal Fruit Salad
 Classic Caesar Salad
 Fresh Garden Salad
 Dill Red Potato Salad
 White Balsamic Cole Slaw
 Roasted Vegetable Salad
 Marinated Mushroom Salad
 Asian Broccoli Slaw

All Sides are \$1.75 per person

Signature Desserts

Croissant Bread Pudding	\$2.50
Seasonal Fruit Shortcake	\$3.50
Cherry Turnovers	\$2.00
Seasonal Fruit Cobbler	\$2.00
Seasonal Fruit Crepes	\$3.00
Chocolate Crepe Cake	\$4.00
Tres Leches Cake with Berries	\$4.00
Tiramisu with Fresh Seasonal Berries	\$4.50
Crème Brulee	\$4.50
Chocolate Sheet Cake	\$2.75
Black Forest Cake	\$3.75
Italian Cream Cake	\$3.75
Assorted Cookies (per dozen)	\$9.00
Fudge Nut Brownies (per dozen)	\$16.00

About Ultimate Cuisine By Chef Tom

Ultimate Cuisine by Chef Tom is a full-service catering company based in Fort Worth, Texas. Executive Chef Tom McGrath III, offers distinctive gourmet catering services for all occasions. His original gourmet recipes offer a wide variety of delicious, memorable, freshly-prepared dishes for any setting, from an intimate dinner for ten to important business luncheons for hundreds of guests or clients.

Ultimate Cuisine By Chef Tom

Business Office Location:

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Fort Worth, Texas 76114

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Fax 817.886.2212

sales@ultimatecuisinefw.com

Kitchen Commissary Location:

First United Methodist Church of Fort Worth

800 West Fifth Street

Fort Worth, Texas 76102

www.ultimatecuisinefw.com

Special Note:

Ultimate Cuisine also offers very special pricing for what is known as the **"CHEF SELECTION OF THE DAY"**. It comes with a main course, two sides, rolls and dessert of the chef's choosing. This meal comes complete with disposables.

\$10.00 per person

All items on the menu are priced per person unless otherwise stated. There is a 10 person minimum on all orders.

Please place orders **48 hours** in advance.

Pricing subject to change due to market and availability.

Cancellations must be made with one of our representatives over the phone. 48 hour notice of cancellation must be made or all charges will apply.



We Accept Visa, MasterCard, Check and Exact Amount Cash.

Full Amount is Due Upon Receipt.

Delivery Charges Will Apply Based on Location.

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